

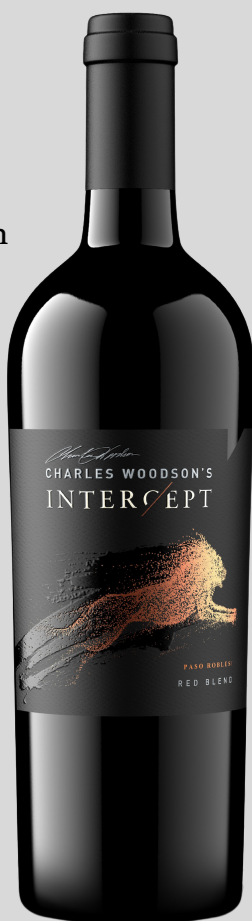
Wine Club Tasting Notes

Intercept Red Blend

Intercept wine was developed by 18 year NFL Vet, Charles Woodson. When making the Intercept Red Blend they targeted some of their favorite vineyards in Paso Robles. Petite Sirah and Zinfandel are at the heart of this blend highlighting two varieties that do well in Paso Robles. Each vintage they use Petite Sirah to add structure and Zinfandel for ripe fruit flavors. Vintage to vintage they will incorporate other varietals and districts highlighting the darkest, most concentrated wines of the vintage. Aged in French and Eastern European oak for 18 months.

The 2020 Intercept Red Blend has aromas of blackberry preserves, sweet tobacco, and caramelized sugar. The wine is full-bodied with fine grained tannins on the mid-palate and along spicy finish.

Varietal: 35% Zinfandel, 28% Syrah, 27% Petite Sirah, 6% Petit Verdot, 2% Cabernet Sauvignon, 2% Mourvedre
15.5% ABV



November 2023

THE WINE VAULT

Wine Club Food Pairing

Italian Sausage Stew

- *1 1/2 tbs olive oil*
- *600 g pork sausages*
- *1 brown onion diced*
- *2 carrots diced peeled*
- *1 celery stalk diced*
- *1/2 baby fennel bulb diced*
- *1 zucchini diced*
- *2 garlic cloves minced*
- *2/3 cup green lentils rinsed*
- *400 g canned crushed tomatoes*
- *2 tsp rosemary chopped*
- *2 cups Massel* Chicken Style Liquid Stock*
- Heat a little of the oil in a large lidded casserole or frypan over medium heat. Brown sausages on all sides. Remove to a plate.
- Heat remaining oil and cook onion, carrots, celery and fennel for 4-5 minutes until starting to soften. Add zucchini and garlic, and cook for a further minute.
- Add lentils, tomato and rosemary, then pour over stock. Season well with salt and pepper. Return sausages to pan, poking them in underneath the liquid. Cover with a lid, reduce heat and simmer for 30 minutes until lentils are tender. Remove lid and simmer for a further 10 minutes to reduce liquid slightly.
- Serve with buttered pasta, or mashed potato and steamed veggies on the side.

November 2023



Wine Club Tasting Notes

Intercept Chardonnay

Intercept wine was developed by 18 year NFL Vet, Charles Woodson. The Monterey County Chardonnay comes from the Arroyo Seco appellation with a small percentage of Paso Robles fruit. It is fermented in stainless steel with malolactic aging done in barrels, aged in French and European oak for 14 months.

2021 Intercept Chardonnay is medium bodied with notes of ripe peaches, shortbread, and spiced apples. Rich from barrel fermentation and sur lie aging, the wine has bright acidity with a lingering toasty oak finish.

Varietal: 100%
Chardonnay
14.5% ABV



November 2023

THE WINE  VAULT

Wine Club Food Pairing

Braised Leeks with Hawaiian Red Snapper

- *2 shallots, finely minced*
- *¾ pound chilled, unsalted butter, cut in ½” cubes*
- *1 cup Jordan Chardonnay*
- *2 ounces Champagne vinegar*
- *3 Tbsp heavy cream*
- *2 lbs leeks, rinsed well and thinly sliced*
- *4 Tbsp peanut oil*
- *6 six-ounce red snapper filets, skin lightly scored*
- *Salt and freshly ground pepper*
- For the sauce and leeks, sweat shallots in 1 tablespoon of butter until just translucent, about 2 minutes, in a heavy-bottomed saucepan over medium-high heat. Raise heat to high. Add Chardonnay and Champagne vinegar, and reduce to ¼ cup. Add cream and simmer to thicken for another 2 minutes.
- Whisk in remaining butter over low heat. When the mixture is smooth, add leeks and braise over lowest possible heat until just cooked through, about 10 minutes. Season with salt and pepper.
- For the red snapper, preheat a large nonstick pan over medium-high heat and add oil. Lightly salt the red snapper. When oil begins to shimmer, add red snapper, skin side down. If it begins to buckle, gently flatten with a spatula to ensure even cooking. When skin has crisped, turn the filets and cook until just opaque. Remove fish from the pan before it begins to flake apart.
- To serve, arrange a portion of ramps on each plate and spoon sauce over it. Place red snapper on top and finish with a salad of scallion and shiso or other combination of tender spring greens.

November 2023



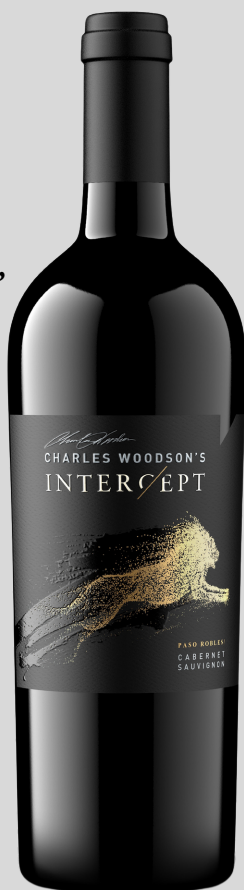
Wine Club Tasting Notes

Intercept Cabernet Sauvignon

Intercept wine was developed by 18 year NFL Vet, Charles Woodson. When making Intercept Cabernet Sauvignon they target vineyards sites with well-draining soils and good exposure. This helps them create a juicy, full-bodied wine. They age their Cabernet Sauvignon in French and Eastern European Oak for 18 months.

The 2019 Intercept Cabernet Sauvignon has aromas of ripe blackberries, red currants, and dried herbs. The wine is full-bodied with flavors of baking spice and plush ripe fruit with along, fine grained tannin finish.

*Varietal: 90% Cabernet Sauvignon, 6% Merlot, 3% Petit Verdot, 1% Cabernet Franc
14.5% ABV*



November 2023

THE **WINE**  **VAULT**

Wine Club Food Pairing

Chicken Lazone

- 1/2 tsp salt
 - 1 1/2 tsp chili powder
 - 1 1/2 tsp onion powder
 - 2 tsp garlic powder
 - 1/4 tsp cayenne pepper
 - 2 lb chicken tenders
 - 1/4 cup butter, divided
 - 2 cups heavy cream
-
- Combine salt, chili powder, onion powder, garlic powder, and cayenne pepper. Sprinkle over both sides of chicken tenders.
 - In large saute pan, melt half of the butter over medium-high heat. Cook the chicken tenders until done, about 8 minutes.
 - Pour the cream and remaining butter into the skillet. Lower heat and simmer until the sauce thickens, about 5-7 minutes. Serve chicken and sauce over noodles of choice, mashed potatoes or, for a low-carb meal, quinoa.

November 2023



Wine Club Tasting Notes

Catena White Clay

Family vintners for over 100 years, the Catenas are recognized for their pioneering role in high-altitude viticulture in Argentina. Luján de Cuyo Appellation is known for its clay-rich soils and cool nights. Deeply aromatic with expressive citrus and peach with a rich and mineral finish. This blend of Semillon and Chenin Blanc is Argentina's century-old traditional white wine.

This wine goes through cold settling at less than 50°F to extract aromas. The juice is then fermented for around 25-45 days with a post-fermentation maceration of approximately 6 hours.

Elevage: 4-6 months in contact with the lees in 100% French Oak barrel. 30% second and third use Oak barrels.

*Varietal: 60% Semillon,
40% Chenin Blanc
13% ABV*



November 2023

THE WINE  VAULT

Wine Club Food Pairing

Creamy Seafood Curry

- 2lb seafood - for example shrimp, calamari and half-shell mussels.
- 2 tsp salt
- 2 tbsp oil

Curry

- 2 tbsp butter/oil/ghee
- 1 onion finely chopped
- 6 garlic cloves crushed
- 1 tbsp minced ginger
- 1½ tbsp Garam Masala
- 1 tsp turmeric
- ½ tsp chilli powder
- 1 tsp ground cardamom
- 1 tsp ground coriander
- 1 cup chicken broth/stock
- 2 cups coconut milk / heavy cream
- 1 tsp sugar
- 1-2 tsp lemon juice
- salt and black pepper to taste
- Heat a large skillet or deep pan over high heat. Add a few tablespoons of oil then sear the seafood in batches for a minute or two.
- Remove the seafood from the pan and set aside.
- In the same pan, make the curry sauce.
- Heat a splash of oil in the pan over medium-high heat then add the onion
- Add the minced garlic and ginger and cook until fragrant then stir in all of the spices.
- Cook the spices until the pan starts to look dry then pour in the broth, coconut milk and add a pinch of sugar.
- Bring to a simmer then cook the sauce for a few minutes until it has thickened.
- Add the seafood to the sauce and cook for another 5 minutes until cooked through.

November 2023

